



# EVENING BULLETIN.



"HEW TO THE LINE, LET THE CHIPS FALL WHERE THEY MAY."

VOLUME 1.

MAYSVILLE, THURSDAY EVENING, JUNE 29, 1882.

NUMBER 188.

## KEY WINDING WATCHES

CHANGED TO

## STEM WINDERS.

J. BALLENGER at Albert's China Store adjoining Pearce, Wallingford & Co.'s Bank. ap14md

## J. C. PECOR & CO.,

—AGENTS FOR—

## BUIST'S Garden Seed

A fresh supply just received.

NO OLD SEED,

All this year's purchase. Call and get a catalogue.

## WALL PAPER

—AND—

## WINDOW SHADES

Every style and pattern, as cheap as the cheapest. Give us a call and examine our stock. ap21ly J.C. PECOR & CO.

TAKE THE

## Kentucky Central R. R.

The Direct and Cheapest Route to

## CINCINNATI.

2 Trains Daily (Except Sunday) 2

MAYSVILLE TO CINCINNATI,

making sure connections with all lines for the

North, South, East and West.

Holders of Through Tickets have their Baggage checked through to destination.

## Special Rates to Emigrants.

Round trip tickets to CINCINNATI always on sale at greatly reduced rates.

Time table in effect May 14, 1882.

### MAYSVILLE DIVISION.

STATIONS	14	16	STATIONS	15	13
	Ex.	Ac.		Ac.	Ex.
Lve. Mayville.	5 45	12 3	Lve. Lexington	5 00	
" Sun'tt	5 59	12 14	Lve. Cov'ton	2 45	
" Clark's.	6 08	12 51	Lve. Paris	6 30	6 00
" Mars'll.	6 18	12 56	" P. Ju'e'n	6 35	6 08
" Helena.	6 25	1 07	" Mil'b'g.	7 01	6 38
" John'n.	6 34	1 15	" Carlisle	7 25	6 57
" Eliz'le	6 42	1 24	" Meyers.	7 49	7 13
" Ewing.	6 47	1 26	" P. Val'y	7 49	7 21
" Cowan.	6 53	1 31	" Cowan.	7 59	7 30
" P. Val'y.	7 03	1 40	" Ewing.	8 05	7 35
" Meyers.	7 10	1 47	" Eliz'le.	8 10	7 40
" Carlisle.	7 25	2 0.	" John'n.	8 18	7 47
" Mil'ers.	7 48	2 25	" Helena.	8 28	7 55
" Mil'b'g.	7 49	2 25	" Mars'll.	8 41	8 07
" P. Ju'e'n	8 20	2 50	" Clark's.	8 46	8 11
Arr. Paris	8 25	3 00	" Sun'tt	8 55	8 20
Arr. Lexington	9 20	3 00	Arr. Mayville	9 10	8 35
Arr. Cov'ton	11 45	6 15			
	A.M.	P. M.		A.M.	P. M.

Trains 1 and 2 on Main Line run Daily, others Daily except Sunday.

### CONNECTIONS.

at Lexington with the C & O R R for Ashland Huntington and all points in the East and Southeast with the C N O & T P R R, for Chattanooga and the South, with the L & N R R for Frankfort and Louisville.

For Tickets, rates on household goods, Folder's description of the western country, through time tables etc., call on or address,

W. C. SADDLER,

Agt., Mayville, Ky.

N. S. DUDLEY,

G. T. A. Flemingsburg.

Or any agent of the K C R R.

C. S. BROWN,

G. P. and F. A.

J. D. ELLISON,

General Manager.

### TIME-TABLE

Covington, Flemingsburg and Pound Gap RAILROAD.

Connecting with Trains on K. C. R. R.

Leave FLEMINGSBURG for Johnson Station: 5:45 a. m. Cincinnati Express. 9:18 a. m. Mayville Accommodation. 3:25 p. m. Lexington. 7:02 p. m. Mayville Express.

Leave JOHNSON STATION for Flemingsburg on the arrival of Trains on the K. C. R. R.: 6:23 a. m. 4:00 p. m. 9:48 a. m. 7:37 p. m.

## NOTICE.

ON account of my continued ill health, I have concluded, as soon as practicable, to retire from the dry goods trade, I now offer my entire stock for sale to any merchant wishing to engage in the business, and will from the 1st day of July sell my goods FOR CASH, until disposed of, which will enable me to offer to the retail trade some special bargains.

All persons knowing themselves indebted to me will please call and settle at once, as I am anxious to square my books. Respectfully, ap14ly H. G. SMOOT.

## LANGDON'S

—CITY BUTTER—

## CRACKERS.

For sale by all grocers. ap213md

## F. L. TRAYSER,

## PIANO MANUFACTURER

Front St., 4 doors west of Hill House

Grand, Upright and Square Pianos, also the best make of Organs at lowest manufacturers' prices; Tuning and Repairing n17

## T. LOWRY,

—DEALER IN—

STAPLE AND FANCY

## CROCERIES,

Teas, Tobacco, Cigars, Queensware, Woodenware, Glassware, Notions, &c. Highest price paid for Country Produce. Goods delivered to any part of the city.

Cor. Fourth and Plum Streets,

ap12lyd MAYSVILLE, KY.

## A. B. GREEN WOOD

House and Sign Painter.

Paper Hanger, Grainer, Glazier, &c. Order left at George F. Wood's drug store will be promptly attended to. All work warranted. Charges reasonable. 301

## VIOLIN LESSONS.

A THOROUGHLY competent teacher desires to give lessons on the Violin, on reasonable terms. For particulars apply at may6td THIS OFFICE.

## Fresh Fish

Received daily at JOHN WHEELER'S

Dressed Catfish, per lb. 12c Salmon " " 8c 10c

Pure Candies and Canned Goods a specialty.

## WILLAM CAUDLE,

Manufacturer and Inventor of

## TRUSSES.

Made Double or Single for men or boys. Address WILLAM CAUDLE,

care T. K. Ball & Son,

ap14dawiy Maysville, Ky.

## T. J. CURLEY,

## Plumber, Gas and Steam Fitter

dealer in Bath Tubs, Hydrant Pumps, Iron and Lead Pipe, Globe, Angle and Check Valves, Rubber Hose and Sewer Pipe. All work warranted and done when promised. Second street, opposite White & Ort's. ap3

Established 1865.

## EQUITY GROCERY.

## G. W. GEISEL,

No. 9, W. Second St., Opp. Opera House, MAYSVILLE, KY.

Fruits and Vegetables in season. Your patronage respectfully solicited. j14dlv

## The Edible Character of Carp.

From the Frankfort Yeoman.

Hon. J. B. BECK, U. S. Senate, Washington—Dear Mr. Beck: Your letter of the 5th inst., inclosing the letter of Lieut. Gov. James E. Cantrill to Major H. T. Stanton, and Major Stanton's letter to you (both making inquiries as to the edible qualities of carp), has been received.

It has never been claimed by the warmest advocates of the introduction of carp that the flesh of this fish was as delicate or as palatable as that of some of our very rare and choice fishes, such as the Spanish mackerel, Pompane, and other varieties, which bring large prices whenever procurable.

The carp, used under favorable circumstances, is, however, better than most of our fresh-water species, and can certainly be raised at much less cost, and much more satisfactorily. In Germany it is as much or more esteemed as the brook trout, and sometimes commands a higher price in those markets.

Frequent inquiries as to the edible qualities of the carp have been addressed to me by those proposing to engage in their cultivation.

That I might speak from personal experience in response to these inquiries, I have on several occasions had fish taken from our breeding ponds and served on the table.

They were prepared both boiled and fried, and were pronounced by all who ate them very palatable, and much above the average in flavor.

The carp is now often found in the Washington markets, but the flavor of those obtained in market is very inferior to that of those raised in ponds, for the reason that they are taken from the river mainly at a point where the 17th street sewer discharges the sewerage of that portion of the city into the river, and the impurities have no doubt deteriorated the flesh of the fish.

The water in which the fish is raised is as important to its flavor as oftentimes the pasturage is to beef. It has been often remarked that the flesh of fish passing up the Schuylkill river becomes strongly tainted with the oil and other impurities through which they pass. It is quite possible that the carp referred to by Col. Thompson has been raised or kept for some time prior to its being eaten in badly tainted water, in which event, although the fish itself might survive with its life, its flesh had deteriorated in this manner. There is no reason why the carp should have either a muddy or disagreeable odor or taste if raised in comparatively pure water.

Whatever may be the ultimate verdict in the United States as to the edible qualities of the carp, it must be borne in mind that this species occupies the first place among the fishes throughout the whole of Germany, where, as stated, it ranks, as to the price and preference, with the trout, the usual price of the species being about 24 cents per pound.

As a fish for the multitude, the carp must necessarily be of very great importance, from the fact that it will eat any vegetable refuse upon which a pig can be nurtured, and that from the same quantity it will produce perhaps twice as much flesh as a pig will do. There is no mode in which any vegetable substance can be more completely utilized than in connection with the carp; and even if it be much inferior, in point of edible qualities, to many other kinds, it has an important advantage in this respect.

It should also be borne in mind that the cultivation of the carp does not interfere with the rearing of other kinds of fish. The wild species, such as bass, perch, pickerel, &c., grow and be caught as well with carp as without. But it is very certain that no other fish can be raised on the cheap vegetable food of the west excepting the carp. The rivals of carp are black bass and trout; the former can never be successfully cultivated in small bodies of water, such as artificial ponds; while the latter requires, in the first place, a temperature above 65 for its healthful

maintenance, and if raised artificially, will consume ten pounds of flesh for each pound of increase.

The Fish Commission has in its possession several specimens from different parts of the country, which have increased in the interval from April to October of the same year from a length of three inches to over twenty, and in weight from one ounce to from three to five pounds; in some cases without any special feeding; in others, when supplied with squashes, pumpkins, corn, cabbage leaves, &c. This rate of growth can be looked upon as nothing short of prodigious.

If the flavor is not approved by the critic, it is a matter entirely within the culinary art to control; and there are many receipts in the foreign cookery books for treating the fish so as to make it a dish fit for a king.

It is hardly possible that the carp of Kentucky have, as yet, reached the proper size and age to be eaten, as the fish is not very good before it weighs four or five pounds, and is seldom marketed before it has reached that size. Those specimens which I have tasted have been boiled as most fish, are and served with butter sauce but I herewith send you the instructions for the preparation of carp as given me by Mrs. Mrs. Isabella Beeton.

I trust that a fair trial will be given the carp, which I believe to be a most valuable fish, before an opinion is formed of its edible qualities by the people of Kentucky. I am, very truly yours,

SPENCER F. BAIRD, Commissioner.

Extract from Mrs. Isabella Beeton's book of household management (pages 127 and 128.)

### BAKED CARP.

Ingredients—1 carp, forcemeat, bread-crumbs, 1½ oz, butter, ¼ pint of stock, No. 107; ¼ pint of port wine, 6 anchovies, 2 onions sliced, 1 bay leaf, a faggot of sweet herbs, flour to thicken, the juice of one lemon, cayenne and salt to taste; teaspoonful of powdered sugar.

Mode—Stuff the carp with a delicate force, meat, after thoroughly cleansing it, and sew it up, to prevent the stuffing from fallen out.

Rub it over with an egg, and sprinkle it with bread crumbs; lay it in a deep earthen dish, and drop the butter, oiled, over the bread crumbs. Add the stock onions, bayleaf, herbs, wine and anchovies, and bake for 1 hour. Put 1 oz. of butter into a stewpan, melt it, and dredge in sufficient flour to dry it up; put in the strained liquor from the carp, stir frequently, and when it has boiled, add the lemon juice and seasoning. Serve the carp on a dish garnished with parsley and cut lemon, and the sauce in a boat.

### STEWED CARP.

Ingredients—1 carp, salt, stock No. 107, 1 onions, 6 cloves, 12 peppercorns, 1 blade of mace, ¼ pint of port wine, the juice of ½ lemon, cayenne and salt to taste, a faggot of savory herbs.

Mode—Scale the fish, clean it nicely, and if very large, divide it; lay it in the stewpan, after having rubbed a little salt on it and put in sufficient stock to cover it, add the herbs, onions, and spices, and stew gently for one hour, or rather more, should it be very large. Dish up the fish with great care, strain the liquor, and add to it the port wine, lemon juice, and cayenne; give one boil, pour it over the fish and served.

Note—This fish can be boiled plain, and served with parsley and butter.

### Ministers to South America.

The United States has, when there are no vacancies, the following representation in South American States: Envoys Extraordinary and Ministers Plenipotentiary, at Rio de Janeiro, Brazil; at Santiago, Chili, and at Lima, Peru; Ministers Resident, at Buenos Ayres, Argentine Republic; at La Paz, Bolivia; at Bogota, Colombia; at Caracas, Venezuela; and Charge d'Affaires, Montevideo, Uruguay, and about thirty consulates in the several States.